

# Food Safety Level 1 Certification Workshop

## Sunday March 12 (8:30am - 4:00pm)

There have been a number of requests for SAASE to host a Food Safety Level 1 Certification course, as a result we will be hosting a course in conjunction with this year's convention in Moose Jaw. The course will take place on Sunday March 12 and is optional for those who wish to stay an extra day. The course is no charge, but you must register in advance so we can be sure that we have enough people to hold it.

Russell Scott, CIPHI(C) from Food safety 1st.com will be the trainer for the session. Below is information on the training and course content taken from his website - <http://foodsafety1st.com/>.



### Course Content...

It's not just a course, it's a way of life

Food Safety 1st teaches the FoodSafe Level 1 Course ensuring the most up to date version and the latest technology.

Food Safety 1st Instructors do not just teach the course; they "Train" their participants on how to implement safe food handling techniques wherever they handle food. Examples of food handling practices found during restaurant inspections are used to illustrate the course content, making it educational, entertaining and memorable. A FoodSafe manual is given to each participant, and lots of other free stuff!

It's interesting; it's exciting and it's fun!

### FoodSafe Level 1

Course length: 8 hours

Passing mark is: 70% (50 multiple choice questions)

Closed book exam

Sorry: Challenge exams are not permitted

Successful participants receive a Safe Food Handling Certificate suitable for framing and public display

The FoodSafe Level 1 is deemed to meet the requirements of the Saskatchewan Food Safety Regulations and is a successful training program open to everyone

FoodSafe Level 1 is nationally recognized and provincially accredited

Content of course

Foodsafe Program Overview

Unit 1 - The causes of food borne illness

Unit 2 - Microbes and Food borne Illness

Unit 3 - Food Safety Plans & HACCP

Unit 4 - Food Handler Health and Hygiene

Unit 5 - Receiving and Storing Food Safely

Unit 6 - Preparing Food Safely

Unit 7 - Serving Food Safely

Unit 8 - Cleaning, Sanitizing & pest Control

Unit 9 - Premises Requirements